



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1<sup>ER</sup> CRU "LES AIGROTS" 2003

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

« Les Aigrots » is situated to the south of the Beaune appellation, close to Pommard and adjacent to the famous « Clos des Mouches ». The gentle slope of this climat and its excellent exposure ensure the maturation of the grapes during the growing season. In the Burgundian dialect, the word 'aigrot' is used for holly bushes with thorny leaves. The vegetation of this place was thorny and prickly when it was given this name.

### *Wine tasting*

- TASTING NOTE This Beaune premier cru has a lovely lemony colour to it and a delicately fruity nose with hints of honey. It is round in the mouth and has impressive finesse. Flavours of sweet lemons, fruit and oak burst in the mouth. This is a wine to drink in about 5 years time. Tasted 25/02/05
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - soft cheeses
- SERVING TEMPERATURE 12-14°

